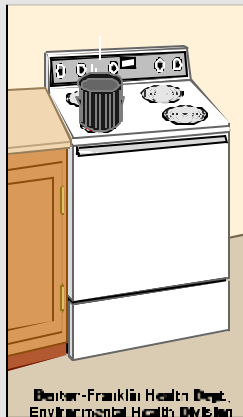
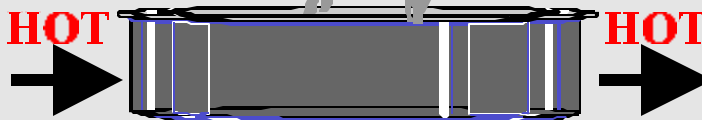


Cooling In A Shallow Pan

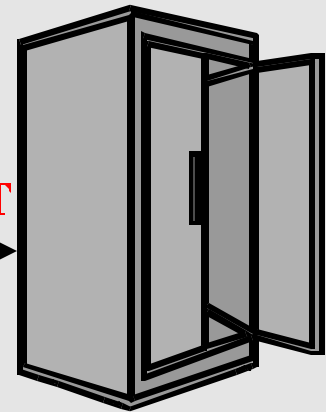


HOT

HOT



Place uncovered pan immediately into cooler



COLD

*2 inch depth for thick or viscous foods
4 inch depth for thin liquids*

To cool foods in a shallow pan follow these steps:

1. Remove food from heat source. Place food into a shallow pan, with the appropriate maximum food depth:
2 inch depth for thick or viscous foods (i.e. gravies, chowders, fried rice, refried beans and other solid foods); or
4 inch depth for thin liquids (i.e. broths).
2. Place the uncovered, shallow pan on the top shelf (or away from other foods) of a refrigeration unit with cooling capability, to protect from cross-contamination.
3. Leave the pan uncovered during the cooling process.
4. Use a metal stem thermometer to monitor the temperature of the food.
5. Once the hot food is cooled to 45°F or below, cover the pan with either a tightly fitting cover, plastic wrap or aluminum foil.

**Hot food must be cooled to 45°F or below
as quickly as possible.**